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BABOLI PIZZA CRUST

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Breads Pizza Amount
Measure Ingredient — Preparation
Method —————

1 pk Yeast

1/4 c Water — warm

6 tb Olive oil — + extra for pan 6 c
Flour

1 t Salt (Optional)

2 1/4 c Water — warm

——TOPPINGS——

SEA SALT — OR KOSHER SALT

Pepper — ground

4 tb Olive Oil

Chopped Rosemary and Thyme 2 tb
Water

Mix together first six ingredients and let rise 30 to 0 minutes. Divide dough into 3 parts and place in 3

olive-oiled pie pans. Dimple dough with fingers. Mix olive oil and water, brush tops with this mixture.

Sprinkle on top: sea salt, pepper, rosemary and thyme.

Let rise 50 to 60 mins. Bake at 350 degrees F. for 25

minutes. May dip in olive oil. Peggy also says if the herbs are dried to soak in water 10 minutes and then pat dry with paper towels.